

ABSTRACT OF THE DISCLOSURE

The present invention provides fried Chinese dumplings, such as fried jiao-zi, shao-mai, won-ton, and steamed bread, unfried Chinese dumplings, and methods for producing the same, wherein deterioration of the crispness of their browned skin is sufficiently inhibited after the dumplings are fried, even when a certain period of time is passed after frying, or even when the dumplings are stored in a frozen state. The unfried Chinese dumpling of the present invention has a crispness deterioration inhibitor provided on the external surface of the dough sheet for inhibiting deterioration with time of crispness of the dough sheet after the dumpling is fried. The inhibitor comprising grain powders and a starch hydrolysate (A-1) in powder form having a bulk density of not lower than 3.0 ml/g.